

ASSESSMENT INFO	
Service	Harvest Table Culinary Group
Specialist	Chris Hagman
Start	Mar 11, 2026 08:17 am PDT
End	10:26 am PDT
Location	L00047285 - UNIV OF REDLANDS IRVINE COMMONS 1259 E Colton Ave Redlands, CA 92374, US
Manager	Amber Young
Round	Collegiate Hospitality - Jan - Mar 2026

Ask your question [contact@steritech.com](mailto:contact@steritech.com)  
+1 (800) 868-0089

THIS VISIT

11.0

GREEN

-1.0

Risk levels

Critical: 1 scored (0 repeats)

Major: 2 scored (1 repeats)

Minor: 4 scored (3 repeats)

IHH: 0 scored (0 repeats)

PREVIOUS VISIT

12.0

GREEN

**Findings Summary**

*Critical*

**A127** Improper sanitizer concentration; Diversey quat sanitizer at improper concentration; Concentration: Too low: Between 0 and 200; Concentration from the dispenser: Between 200 - 400 ppm (compliant); Bucket: Prep area; Corrected on site: Yes; Root cause: Solution was old and needed to be refreshed 3 pts

*Major*

**B215** Food-contact surface not smooth, easily cleanable and in good condition; Cutting board; Quantity: 2; Corrected on site: No; Prep area 2 pts

**B233** ⇄ Unlabeled, illegibly labeled or mislabeled chemical; Unlabeled: Spray bottle; One container of chemicals without label; Corrected on site: Yes; Chemical storage area 2 pts

*Minor*

**C323** Item without handle being used as scoop; Cup; Affected product: Croutons; Prep area; Corrected on site: Yes 1 pt

**C325** ⇄ Old label/tape/sticker residue; Miscellaneous storage containers; Quantity: 3; Prep area; Corrected on site: Yes 1 pt

**C327** ⇄ Rusted; Rusted shelves in walk-in cooler #2; Quantity: 3; Walk-in cooler; Corrected on site: No 1 pt

Melted; Utility cart; Quantity: 1; Prep area; Corrected on site: Yes

Cracked; Lid; Quantity: 1; Prep area; Corrected on site: Yes


Splintered; Shelving in dry storage; Quantity: 2; Dry storage area; Corrected on site: No

**C331** ⇄ Unapproved jewelry on the hands or wrist; Cook line; Bracelet(s); Watch; Corrected on site: Yes 1 pt

**SCORING INFORMATION**

Rating System: ● Platinum: (0 Violations - Score 0) ● Gold: (0 Critical Violations AND Score 1 - 9) ● Green:(1 - 2 Critical Violations OR Score 10 - 14) ● Yellow: (3 Critical Violations OR Score 15 - 19) ● Red: (≥4 Critical Violations OR Score ≥20 OR Imminent Health Hazard observed)

Critical

A127 Chemical sanitizer solutions for manual use (such as sinks, buckets and spray bottles) are maintained at proper concentration and temperature per label instructions. Water temperature for non-chemical sanitizing in a sink compartment is maintained at 171°F.				Cleaning & Sanitizing	+3
Issue	Details	Location	Extra details	Item	
✗	Improper sanitizer concentration	Diversey quat sanitizer at improper concentration; Concentration: Too low: Between 0 and 200; Concentration from the dispenser: Between 200 - 400 ppm (compliant)	Bucket: Prep area	Corrected on site: Yes	Root cause: Solution was old and needed to be refreshed
<p><i>Photos</i></p>  <p>Sanitizer test strip</p>					

Major

B215 Food-contact surfaces are smooth, easily cleanable, and in good condition.				Equipment & Utensils	+2
Issue	Item	Details	Extra details	Location	
✗	Food-contact surface not smooth, easily cleanable and in good condition	Cutting board	Quantity: 2; Corrected on site: No	Prep area	
Other: Grill station cutting boards					

Photos



B215

**B233** Original containers of toxic materials have a legible manufacturer's label. Working containers of cleaners and sanitizers are labeled with the OSHA/work place label of the product. Only chemicals that are required for the operation and maintenance of the facility are present. Restricted pesticides are applied by a certified applicator or someone under their direct supervision. First aid supplies, personal care items such as lotions and creams, and employee medicines are properly labeled.

**Facilities & Controls**

**+2**

*Issue*

*Item*

*Details*

*Extra details*

*Location*

✕

**Unlabeled, illegibly labeled or mislabeled chemical**

**Unlabeled: Spray bottle**

**One container of chemicals without label**

**Corrected on site: Yes**

**Chemical storage area**

Photos



B233

Minor

**C313** Foods and food-contact packaging are stored at least six inches off the floor.

**Food Handling**

**+0**  
**NOT SCORED**

*Issue*

*Item*

*Details*

*Location*

*Extra details*

✕

**Food/packageging stored on the floor**

**2 cases manager removed prior to photo**

**Quantity: 2**

**Dry storage area**

**Corrected on site: Yes**

Photos



C313

C321 Clean utensils, equipment and food-contact packaging are stored in a sanitary manner. Storage containers such as canisters, bins and drawers are maintained clean. Utensil handles all point up for vertical storage or all point in the same direction for horizontal storage.

**Equipment & Utensils**

**+0**  
NOT SCORED



Issue

Location

Item

Details

Extra details



**Wet stacking**

**Clean dish storage area**

**Insert/hotel pan**

**Corrected on site: Yes**

Recommendation: Air-dry before storing or stack loosely so that items can dry completely.

Photos



C321

C323 In-use utensils (including ice scoops) are properly handled and stored in a sanitary manner. Handles of utensils that are stored in the product do not touch the product and extend out of the container for foods that require time/temperature control for safety.

**Equipment & Utensils**

**+1**

Issue

Item

Details

Location

Extra details



**Item without handle being used as scoop**

**Cup**

**Affected product: Croutons**

**Prep area**



**Corrected on site: Yes**




Other: Manager removed prior to photo


Photos



C323

C325 Nonfood-contact surfaces of equipment and utensils are properly cleaned, such as door handles and gaskets, sliding door tracks, shelves, racks, etc.				Equipment & Utensils	+1
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>	
✗ Old label/tape/sticker residue	Miscellaneous storage containers	Quantity: 3	Prep area	Corrected on site: Yes	
<i>Photos</i>					
					
C325					
C327 Nonfood-contact surfaces of equipment and utensils are durable, non-toxic, easily cleanable and in good condition.				Equipment & Utensils	+1
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>	
✗ Rusted	Rusted shelves in walk-in cooler #2	Quantity: 3	Walk-in cooler	Corrected on site: No	
<i>Photos</i>					
					
C327					
✗ Melted	Utility cart	Quantity: 1	Prep area	Corrected on site: Yes	




<p><i>Photos</i></p>  <p>C327</p>									
<b>×</b>	<b>Cracked</b>	<b>Lid</b>	<b>Quantity: 1</b>	<b>Prep area</b> <span style="float: right;"><b>Corrected on site: Yes</b></span>					
<p><i>Photos</i></p>  <p>C327</p>									
<b>×</b>	<b>Splintered</b>	<b>Shelving in dry storage</b>	<b>Quantity: 2</b>	<b>Dry storage area</b> <span style="float: right;"><b>Corrected on site: No</b></span>					
<p>▸ Recommendation: Inspect nonfood contact surfaces of equipment and utensils before using to check if they are in good condition and easy to clean</p>									
<p><i>Photos</i></p>  <p>C327</p>									
<p><b>C331</b> Good personal hygiene practices are followed; clean outer clothing is worn; hair restraints are used around exposed food and food-contact surfaces. Jewelry on the hands and wrists is limited to a plain ring with no set stones.</p>			<b>Personal Hygiene</b>	<b>+1</b>					
<table border="0" style="width: 100%;"> <tr> <td style="text-align: center;"><i>Issue</i></td> <td style="text-align: center;"><i>Location</i></td> <td style="text-align: center;"><i>Details</i></td> <td colspan="2" style="text-align: right;"><i>Extra details</i></td> </tr> </table>					<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>	
<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>						
<b>×</b>	<b>Unapproved jewelry on the hands or wrist</b>	<b>Cook line</b>	<b>Bracelet(s); Watch</b>	<b>Corrected on site: Yes</b>					

C335 Floors, walls, and ceilings are free of excessive dust, debris and standing water.			Facilities & Controls	+0 NOT SCORED
<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>	
<b>X</b>	<b>Excessive debris buildup</b>	<b>Prep area</b>	<b>Floor</b>	<b>Corrected on site: No</b>
Other: Under and behind ice machine Recommendation: Utilize a Master Cleaning and Sanitation Schedule to help make routine cleaning a requirement to prevent build-up of dust or debris on surfaces				
<i>Photos</i>				
				
C335				


Informational

A127a What type of sanitizer towels is the location using?			Cleaning & Sanitizing	INFORMATION
<i>Details</i>				
<b>i</b>	<b>Cotton or 'bar mop' towel</b>			
Other: Uses both styles				
B223 Bodily Fluid Clean-up kits and written instructions for the clean-up of vomiting and diarrheal events are available.			Personal Hygiene	INFORMATION
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>		
<b>i</b>	<b>Blood and Bodily Fluid Clean-up Kit available, procedures available, kit fully stocked</b>			
KQ101 Do employees understand the concept of "allergen cross-contact"?			Knowledge Questions	INFORMATION
<i>Details</i>	<i>Extra details</i>	<i>Issue</i>		
<b>i</b>	<b>Employee understood allergen cross-contact and how to prevent it</b>	<b>Allergen poster was available</b>	<b>See Resouce Tool for more information</b>	

KQ103 When guests indicate they have a food allergy - do employees and manager(s) demonstrate knowledge of safe food preparation and allergic reaction prevention?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Issue</i>	
i	Manager and employee understood how to prepare and serve food safely when guests indicate they have a food allergy		
KQ105 Do employees understand the symptoms of allergic reactions or anaphylaxis and what to do if someone displays them?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Extra details</i>	<i>Issue</i>
i	Employee understood the symptoms of anaphylaxis and what to do if someone displays them		See Resource Tool for more information
PHOTO Are photos permitted to be captured at this location?		Information	INFORMATION
<i>Details</i>			
i	Manager/PIC said photos are permitted at this location		
700 Pest prevention information:		Information	INFORMATION
<i>Item</i>	<i>Details</i>	<i>Issue</i>	<i>Extra details</i>
i	Pest Prevention Service Provider: Ecolab	Date of most recent service report: 02/20/2026; Digital report	No pests identified
701 Regulatory information:		Information	INFORMATION
<i>Item</i>	<i>Details</i>	<i>Extra details</i>	<i>Location</i>
i	Regulatory Agency: San Bernardino County	Date of visit: 10/08/2025	Score: 90/ Rating: A

<i>Photos</i>		
		
Health Department Report Page 1	Health Department Report Page 2	Health Department Report Page 3
702 Person-in-Charge Information:		Information
<i>Details</i>		<i>Extra details</i>
<input checked="" type="checkbox"/>	<b>Title of person in charge: Assistant Manager</b>	<b>Length of time in position at this location: More than 5 years</b>
703 Chemical vendor (sanitizer):		Information
<i>Details</i>		<i>Extra details</i>
<input checked="" type="checkbox"/>	<b>Ecolab</b>	

Compliant Observations











B201 Person-in-charge is certified by an accredited Food Protection Manager Certification Program.		Facilities & Controls	CORRECT
<i>Issue</i>		<i>Details</i>	<i>Extra details</i>
<input checked="" type="checkbox"/>	<b>Person in Charge has a valid Certified Food Safety Manager certificate</b>	<b>Person-in-Charge: Amber Young</b>	
<i>Photos</i>			
			
B201			
DOC101 Cooking/reheating log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	<i>Temperature</i>
<input checked="" type="checkbox"/>	<b>Log is complete</b>		

DOC103 Refrigerator temperature log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC105 Freezer temperature log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC107 Receiving log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC109 Cooling log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC111 Cold and hot holding log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC113 Sanitizer dispenser log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>		
<input checked="" type="checkbox"/>	Log is complete		
DOC115 High-Temp/Low-Temp dishmachine log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>		
<input checked="" type="checkbox"/>	Log is complete		

DOC117 Thermometer calibration log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	
✓	Log is complete		
DOC119 Pest sighting log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	
✓	Log is complete		
IHH100 Was an imminent health hazard observed during the assessment today?		Information	CORRECT
<i>Issue</i>		<i>Details</i>	
✓	No imminent health hazard observed during the assessment		

<b>ASSESSMENT SUMMARY</b>	Earned <b>11</b>
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GLOSSARY

-  — Non-compliant issue observed
-  — Excellent practice observed
-  — Data collected for information only
-  — Repeat non-compliant issue observed
-  — Not Observable
-  — Not Applicable
-  — Accomplishment
-  — Non-compliant issue observed and points scored
-  — Excellent practice observed, bonus points earned
-  — Repeat non-compliant issue observed and additional points scored